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CHERRY HILLS COUNTRY CLUB
FIRST ANNUAL

A Dinner with the Master's

IN ASSOCIATION WITH A.C.F. COLORADO
CHEFS' ASSOCIATION

The Making of a Master Chef

The title "Certified Master Chef" represents the most rigorous testing a professional chef can achieve. Each candidate for CMC is a certified executive chef with many years of experience in the world of food.

To qualify, a chef must enroll in the American Culinary Federation's intensive certification program held at the Culinary Institute of America, complete the required course load, and then pass theoretical and practical examinations.

After a lifetime of preparation and months of intensive study, the chefs undergo the examinations. For 10 days, beginning at 7:00 a.m. and ending at 9:00 p.m., candidates perform under the constant, watchful eye of judges and students. The pressure to prepare foods at the exact time specified makes burnout inevitable for some candidates who depart before the program's completion.

What is it that makes successful well-reputed professionals subject themselves to this kind of rigorous testing? Chefs say that the advancement of the profession is important and also the challenge of the program appeals to them. They want to know that they are among the very best. Another reason chefs have completed the program is to motivate and set an example for students and peers.

Aside from the great honor attached to being classified as the best, the CMC also has privileges, rewards, and responsibilities.

The privileges include being recognized as a top professional in the culinary field, assuming a professional leadership role and upgrading culinary standards. Many chefs also say that the Master Chef certification brings status to their establishments and provides inspiration to others.

The title also has responsibilities. Once granted Master Chef certification, chefs administer future exams to guarantee quality control. Other responsibilities include: maintaining and upgrading the high standards of the culinary arts; representing the profession outside the industry; and supporting the American Culinary Federation by lecturing, teaching ACF apprentices in addition to serving as a judge for national and international food competitions.

All of the Certified Master Chefs agree that the program helps raise the image of the chef and that it is a deserving goal for aspiring young people. Some chefs are confident that the day will come when all chefs who have apprentices working under them must be Master Chefs.

Tonight, Cherry Hills Country Club is proud to present to you "The Best of the Best." We hope you enjoy your dinner with the Masters!

IN ASSOCIATION WITH A.C.F. COLORADO CHEFS' ASSOCIATION

Grilled Colorado Potato Bread & Foie Gras

Micro Mustard Greens, Dried Blueberry Vinaigrette
Apple Fennel Slaw

Chef William C. Franklin, CMC

Oxtail Clear Soup Consomme Style

with Vegetables Pearls & Drysack Sherry

Chef Dieter Kiessling, CMC

Alaskan Halibut and King Crab "Fish and Chips"

Chef Ed Janos, CMC

Basil Sorbet

Chef Daniel J. Scannell, CMC

Colorado Lamb Two Styles

Sous vide Shoulder of Lamb on Roasted Pumpkin Royale &
Herb Crusted Baby Rack Chop on a Barley and Sun-choke Risotto
Natural Lamb Jus

Chef Derrin Moore, CMC

Pistachio Crusted Goat Cheese & Carrot Salad

Rye Toast, Upland Cress & Port Reduction

Daniel J. Scannell, CMC

ACF

Fall Rhapsody
MASTER CHEFS' DINNER

JWU PASTRY CHEFS

Jerry Comar

Marcia Kramer

Ron Lavallee

Bernhard Schrag

Dessert Items

AN ASSORTMENT OF PETITE DESSERTS THAT

TANTALIZE YOUR PALATE INCLUDING

CHOCOLATE PHYLLO PERSIMMON MILLE FILLE,

PUMPKIN BRÛLÉ, GIANDUJA RAVIOLI,

FINDLANDIA VODKA CRANBERRY SORBET

AND PORT WINE QUINCE COMPOTE.



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Daniel J. Scannell, CMC

Member A.C.F. Culinary Olympic Team USA / 2004 National

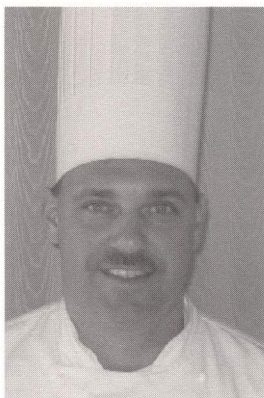
Daniel began his journey in the food-service industry back in 1972. The setting was a neighborhood butcher shop located in White Plains, New York. The tasks at hand were the sifting of sawdust, fishing for chitterlings, stocking shelves and cleaning produce. (Fishing for chittlings was a term used by the butcher, meaning one would place very long gloves on which extended up to the shoulders and fished the chittlings out of very large brining barrels.) After a couple years there Daniel moved onto a New York delicatessen where he served as the chef's commis.

By the age eighteen, Daniel's motivation brought him to Florida. He worked in three of Florida's finest seafood houses from 1977 to 1985. His progression through the ranks was rapid, ultimately becoming one of the best line cooks in the area with an extensive knowledge of local seafood's in regards to product quality and high volume production. Daniel has also been fortunate enough to assist in the openings of several different types of restaurants, learning trouble shooting first hand. From 1986 to 1990 Daniel worked as the Executive Chef of the Fraternity House Restaurant in Clearwater Florida. In the early 90's Daniel moved back to New York to begin his pursuit of a higher education. In 1994 he returned to school, attending Johnson & Wales University where in 1996 he received his Associates Degree in the Baking and Pastry Arts and a Bachelors Degree in food-service management in 1998. It was also during this time when Daniel was introduced to The American Culinary Federation and the thrill of competing in culinary competitions.

Daniel has competed in competitions all over the United States and in Europe. In Ireland he won The Jean Conil Perpetual Trophy for International Chefs. During this time Daniel was also inducted into The Epicurean World Master Chefs' Society in London. His most recent accomplishment, being selected as a member of the American Culinary Federations Culinary Teams / 2000 and 2004 has been the pinnacle thus far in his career. Daniel is a member of the Confrérie de la Chaîne des Rotisseurs and Les Amis d' Escoffier Society.

Over the past seven years Chef Scannell and members of the United States Culinary Team have won many international cold food competitions including an Olympic Seigler for Category B in Cold Food. The Olympic Seigler is the highest recognition a team can receive. Along with the Olympic Seigler Team /USA won 3 Gold Medals and 1 Silver at the Culinary Olympics in Erfurt Germany 2000. In Basil Switzerland, Team /USA won Gold and Best in the World for their the cold food display, and yet another 4 Gold Medals at the World Culinary Grand Prix in Scotland. In 2003, Team USA Won the World Championship and swept the competition at the American Culinary Classic in Chicago winning 8 Gold Medals.

Team USA now placed its focus on the 2004 IKA Culinary Olympics in Erfurt Germany and came away with Title of World and Olympic Champions in the Hot food section /Category R of the two fold completion. Placing third overall out of 32 Nations.



Chef Derin Moore CMC

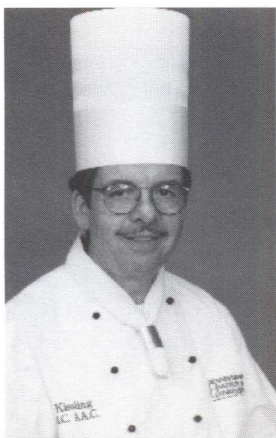
Derin Moore began his culinary career at the prestigious Culinary Institute of America in Hyde Park, New York, where he graduated in 1986. After Graduation Chef Moore returned to his native Detroit, MI Where He was the executive chef of the Pike Street Restaurant and the Detroit Landmark Golden Mushroom where he accumulated many public accolades. He has also served on the part time faculty of Schoolcraft College. Chef Moore has served as executive chef at country clubs in Atlanta and Charlotte, N.C. and is presently the chef at Medinah Country Club outside of Chicago who will host the PGA Championship in 2006. Derin is very active in the American Culinary Federation and has won numerous hot and cold food awards in national and international cooking competitions. He was also a member of the 1996 ACF United States Culinary Team, Formed his own regional team to compete in Luxembourg in 1998, and a member of the 2000 National Culinary Team representing the United States at the Internationale Kochkunst Ausstellung (World Culinary Olympics) in Erfurt Germany. Chef Moore earned master Chef status in February 2003, passing a grueling ten day examination of every aspect of the culinary industry.



Chef Edward Janos, CMC

An honor's graduate from the Culinary Institute of America, Chef Janos has been cooking professionally for over 33 years. Chef Janos practices his craft at Cook's Fresh Market in the Denver Tech Center, which he owns and operates with his wife Kristin. Cook's Fresh Market is a gourmet retail food market and catering emporium that features a plethora of high quality fresh products. They feature prim meats, handmade breads, pastries and charcuterie, air-flown direct shipped seafood, an unbelievable international cheese selection, prepared and packaged foods and hard to find products from all over the world. Chef Janos also does freelance food journalism including writing a weekly column for the Denver Post and hosting a weekly food segment on local Denver television for over three years.

Chef Janos and Kristin recently returned from South Korea as part of a five-member team in a WACS International Culinary Competition winning one gold, one silver and second overall.



Dieter H. Kiessling, CMC

Born in Germany March 26, 1937
Apprenticeship in Dortmund 1952–1955

EUROPEAN EXPERIENCE:

VIENNA AUSTRIA GRAND HOTEL IMPERIAL, INTERLAKEN SWITZERLAND GRAND HOTEL VICTORIA
JUNG FRAU, LONDON ENGLAND GREAT EASTERN HOTEL, PARIS FRANCE HOTEL LANCASTER

- 1961 Immigrated to the USA in May
- 1965 First Executive Chef Position at Denver's Cherry Hills Country Club.
First Chef to be able to establish a 40 hour work week for Kitchen Crew.
- 1968 Chef of the Year
President of Colorado Chefs' de Cuisine.
- 1981 First of 5 American Chefs to take and pass the
Master Chefs' Test.
- 1971–89 Executive Chef at Pinehurst Country Club.
- 1984 Gold Medal Winner at the Culinary Olympics.
- 1989–98 Director of Education at the Pennsylvania Institute of Culinary Arts in
Pittsburgh. During this nine years, the student body increased from 400
to 1200 students.

Pittsburgh's Chapter Chefs of the Year and Life Time Honorary Member.
- 1997 Awarded a Medallion for Accomplishments in Education by the National
President.
- 1975–2005 Approved Culinary Competition Judge.